

WIND SPIRIT St. Thomas, V.I. 3/13/2004 SCORE: **97**

Inspection details with violations. recommendations and corrective action.

Item No.	Description	Points Deducted
9	Swimming pools / spas halogen residuals	0

Site: POOLS AND SPAS

Deduction Status: N

Violation: THERE WERE SEVERAL DAYS SINCE THE LAST INSPECTION WHEN THE HALOGEN LEVELS WERE OUT OF RANGE FOR BOTH THE POOLS AND SPAS. CALIBRATIONS WERE DOCUMENTED FOR THE ADJUSTMENTS. THE CONTRACTOR DOING THE MAINTENANCE FOR THE ANALYZERS IS SCHEDULED TO SAIL WITH THE VESSEL TO ADDRESS THE PROBLEM.

Recommendation: 6.2.2.1.1 A free residual halogen of >1.0 and <3.0 mg/L (ppm) shall be maintained in recirculated swimming pools. 6.3.2.1.1 Whirlpool spas shall maintain a free residual chlorine of >3.0 mg/L (ppm) and <10 mg/L (ppm), or a free residual bromine of >4.0 mg/L (ppm) and <10 mg/L (ppm).

Action: Units have been adjusted.

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0

Site: PROVISIONS-DRY STORAGE

Deduction Status: N

Violation: TWO CASES OF SOFT DRINKS WERE STORED ON THE DECK.

Recommendation: 7.3.3.5.1 Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 centimeters (6 inches) above the deck.

Action: Corrected immediately.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	2

Site: FOOD SERVICE GENERAL

Deduction Status: Y

Violation: NUMEROUS PIECES OF EQUIPMENT WERE POSTED OUT OF ORDER.

Recommendation: 7.4.5.1.1.1 Food-contact equipment shall be maintained in good repair

and proper adjustment including: (1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.

Action: Units will be repaired when spare parts arrive.

Site: PROVISIONS-BUTCHER SHOP

Deduction Status: Y

Violation: A SCRATCHED AND PITTED CUTTING BOARD WAS STORED ON THE COUNTER TOP.

Recommendation: 7.4.5.1.3 Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they no longer can be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.

Action: Cutting board has been resurfaced.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	0

Site: MAIN GALLEY

Deduction Status: N

Violation: A LOOSE PANEL WAS NOTED ON THE SIDE OF THE ICE MACHINE MAKING CLEANING DIFFICULT.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Panel has been reattached.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: MAIN GALLEY

Deduction Status: Y

Violation: THE DECKS HAD RECESSED AND MISSING GROUT BETWEEN THE TILES MAKING CLEANING DIFFICULT.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: There is an ongoing program to maintain desking. Areas noted during the inspection will be addressed.